



Cran-Apple Chicken Chop Salad with Cheese Crisps

Serves 10

Ingredients:

- 7 Mission® 8" Heat Pressed Flour Tortillas (10410)
- Melted Butter
- 3 1/2 oz. Gorgonzola Cheese , crumbled
- 3 1/2 oz. Muenster Cheese , shredded
- 12 oz. Purple Cabbage , chopped
- 12 oz. Green Cabbage , chopped
- 10 oz. cooked Chicken , chopped
- 10 oz. Romaine Lettuce , chopped
- 5 oz. Radicchio , chopped
- 3 1/2 oz. Red Onions , chopped
- 2 oz. Lemon Juice
- 2 Granny Smith Apples , chopped
- 6 oz. dried Cranberries
- 4 oz. Pine Nuts , toasted

Directions:

1. Preheat oven to 350° F. Brush both sides of the Mission® flour tortillas with melted butter. Cut into wedges and place on baking sheet. Bake for 7 minutes per side, or until golden brown. Allow to cool and crisp up for 2 minutes. Sprinkle one side with both cheeses. Place back in oven and bake until cheese melts.
2. In a large mixing bowl, toss all vegetables and chicken. Sprinkle lemon juice over apples and add to mixing bowl along with the cranberries and pine nuts and dressing. Serve with tortilla crisps.

Honey Mustard Dressing

Serves 1

Ingredients:

- 8 oz. Mayonnaise
- 1/3 cup Red Wine Vinegar
- 3 Tbsp. Honey Mustard
- 1 Tbsp. Grainy Mustard
- 1 tsp. Sugar

Directions:

1. Whisk all ingredients in a mixing bowl.